

BEERSMITH RECIPE

# NATCA JACK IPA All-Grain

O.G: 1.071 READY: 2 MONTHS

## FERMENTATION SCHEDULE

2 Weeks Primary

2-4 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## INGREDIENTS

### BATCH VOLUME

5.50 Gal

### MASH

- 11 lbs Rahr 2-row
- 2 lbs Briess Bonlander Munich Malt
- 1.25 Caramel 10L
- 0.75 lbs Carapils

### HOPS

- 0.8 oz German Herkules
- 1.8 oz Simcoe
- 3.5 oz Cascade
- 2.5 oz Centennial
- 1 oz Amarillo
- 0.5 oz Centennial

### YEAST

- White Labs WLP001 California Ale

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 0.5 tsp Irish Moss

## SCHEDULE

### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

### BOIL ADDITIONS & TIMES

- 0.8 oz German Herkules 60 min
- 0.8 oz Simcoe 60 min
- 1 oz Cascade 30 min
- 1 oz Centennial 30 min
- 0.5 tsp Irish Moss 10 min\*
- 1.5 oz Cascade 0 min
- 1.5 oz Centennial 0 min

### DRY HOPS

*Add 14 days before packaging*

- 1 oz Amarillo
- 1 oz Cascade
- 1 oz Simcoe
- 0.5 oz Centennial

### YEAST

- White Labs WLP001 California Ale  
*Optimum Temperature: 68°-73°F*